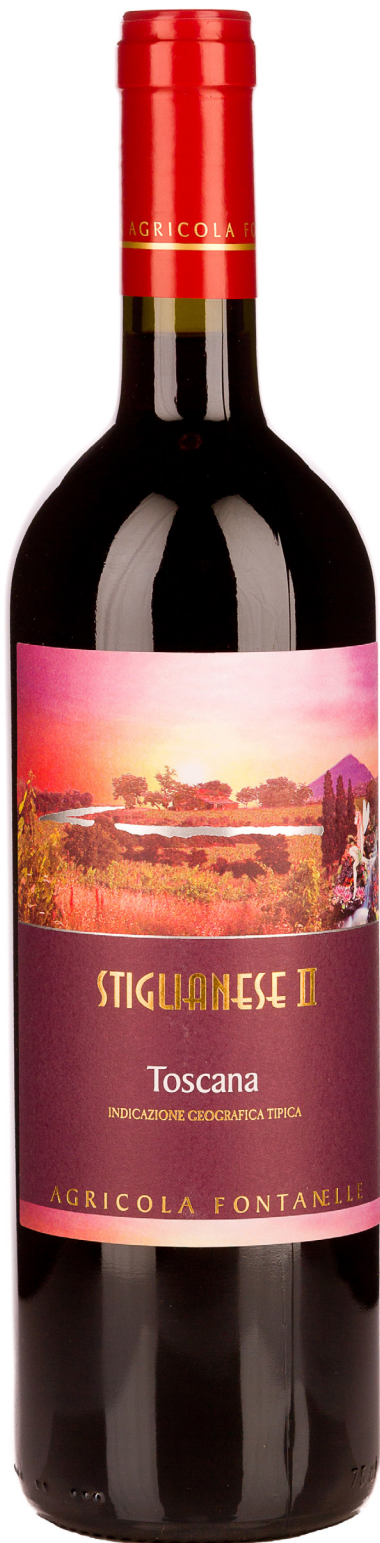


# 2012 STIGLIANESE

AGRICOLA FONTANELLE, CHIANCIANO, TUSCANY, ITALY



## THE WINE:

100% old vine Sangiovese, specifically the Sangiovese Grosso clone, from the Fontanelle vineyards in the hills around Chianciano, Tuscany. Aged 15 months in small, Allier French oak barrels with 75% new oak. Extended maceration on the skins brings out color, aromas and intensity. Winemaker Ricardo Rosati only makes this wine on special vintages and produces less than 500 each year.

## THE ESTATE:

A small, family-run farm in the hills west of Chianciano. The three Rosati brothers, Riccardo, Leonardo and Valerio produce Sangiovese-based red wines, world class extra virgin olive oil and meats made from a native breed of pigs called Cinta. All grapes are organically grown with an emphasis on low-yielding methods of agriculture. Total production for the winery is less than 50,000 bottles per year. A visit to the Rosati farm is a truly authentic taste of Tuscan life!

## TASTING NOTES:

**Color:** dark ruby with hints of orange hues

**Aromas:** red cherry, dried flowers, caramelized sugars and tobacco

**Flavor & Texture:** black cherry, Tuscan clay - earthy tones, and wild herbs; the texture is rich and full with dry tannins and bold Sangiovese acids

**Food Pairing:** Mama Rosati's meat and béchamel lasagna served with garlic bread

-DRINK NOW THROUGH 2027-